

Homemade Spraggetti

Saute in canola oil: (1) lg. chopped red onion, (1) chopped bell pepper and 5-6 chopped garlic cloves or 2 heaping tsp. minced garlic.....

Add 2 lbs. ground beef until meat is cooked...salt,pepper,garlic salt
2-3 bay leaves and 2 pks.Lawry's spraggetti seasoning

Add:

2 cartons sliced mushrooms

2 cans diced tomatos

spraggetti sauces your choice

I use (1) traditional spraggetti sauce

1 can garlic vegetable spraggetti sauce

1 lg.can tomato paste, add alittle water

let simmer and allow flavors to blend...taste

test...I add at
this stage 1-2 tablespoons sugar..

Cook your Spraggetti adding salt and alittle
canola to the water..
when done rinse off under hot water , return
to your pot and pour your
spraggetti sauce in and toss together and
then allow to sit with
the lid on for abit allowing the sauce to
absorb into the noodles..

Unless you prefer to ladle on top of
noodles...Your choice...

A salad ..french bread... vegetable and your
done...

****Note:** To make smaller amount reduce
all ingredients by one half...******